

Food and Drug Administration, HHS**§ 182.10**

grade or lot of the substance is of suitable purity for use in food and would generally be regarded as safe for the purpose intended, by experts qualified to evaluate its safety.

(c) The inclusion of substances in the list of nutrients does not constitute a finding on the part of the Department that the substance is useful as a supplement to the diet for humans.

(d) Substances that are generally recognized as safe for their intended use within the meaning of section 409 of the act are listed in this part. When the status of a substance has been re-evaluated, it will be deleted from this part, and will be issued as a new regulation under the appropriate part, e.g.,

“affirmed as GRAS” under part 184 or 186 of this chapter; “food additive regulation” under parts 170 through 180 of this chapter; “interim food additive regulation” under part 180 of this chapter; or “prohibited from use in food” under part 189 of this chapter.

[42 FR 14640, Mar. 15, 1977, as amended at 53 FR 44875, Nov. 7, 1988]

§ 182.10 Spices and other natural seasonings and flavorings.

Spices and other natural seasonings and flavorings that are generally recognized as safe for their intended use, within the meaning of section 409 of the Act, are as follows:

Common name	Botanical name of plant source
Alfalfa herb and seed	<i>Medicago sativa</i> L.
Allspice	<i>Pimenta officinalis</i> Lindl.
Ambrette seed	<i>Hibiscus abelmoschus</i> L.
Angelica	<i>Angelica archangelica</i> L. or other spp. of <i>Angelica</i> .
Angelica root	Do.
Angelica seed	Do.
Angostura (cupsaria bark)	<i>Galipea officinalis</i> Hancock.
Anise	<i>Pimpinella anisum</i> L.
Anise, star	<i>Illiocum verum</i> Hook. f.
Balm (lemon balm)	<i>Melissa officinalis</i> L.
Basil, bush	<i>Ocimum minimum</i> L.
Basil, sweet	<i>Ocimum basilicum</i> L.
Bay	<i>Laurus nobilis</i> L.
Calendula	<i>Calendula officinalis</i> L.
Camomile (chamomile), English or Roman	<i>Anthemis nobilis</i> L.
Camomile (chamomile), German or Hungarian	<i>Matricaria chamomilla</i> L.
Capers	<i>Capparis spinosa</i> L.
Capsicum	<i>Capsicum frutescens</i> L. or <i>Capsicum annuum</i> L.
Caraway	<i>Carum carvi</i> L.
Caraway, black (black cumin)	<i>Nigella sativa</i> L.
Cardamom (cardamon)	<i>Elettaria cardamomum</i> Maton.
Cassia, Chinese	<i>Cinnamomum cassia</i> Blume.
Cassia, Padang or Batavia	<i>Cinnamomum burmanni</i> Blume.
Cassia, Saigon	<i>Cinnamomum loureirii</i> Nees.
Cayenne pepper	<i>Capsicum frutescens</i> L. or <i>Capsicum annuum</i> L.
Celery seed	<i>Apium graveolens</i> L.
Chervil	<i>Anthriscus cerefolium</i> (L.) Hoffm.
Chives	<i>Allium schoenoprasum</i> L.
Cinnamon, Ceylon	<i>Cinnamomum zeylanicum</i> Nees.
Cinnamon, Chinese	<i>Cinnamomum cassia</i> Blume.
Cinnamon, Saigon	<i>Cinnamomum loureirii</i> Nees.
Clary (clary sage)	<i>Salvia sclarea</i> L.
Clover	<i>Trifolium</i> spp.
Coriander	<i>Coriandrum sativum</i> L.
Cumin (cummin)	<i>Cuminum cyminum</i> L.
Cumin, black (black caraway)	<i>Nigella sativa</i> L.
Elder flowers	<i>Sambucus canadensis</i> L.
Fennel, common	<i>Foeniculum vulgare</i> Mill.
Fennel, sweet (finocchio, Florence fennel)	<i>Foeniculum vulgare</i> Mill. var. <i>duice</i> (DC.) Alex.
Fenugreek	<i>Trigonella foenum-graecum</i> L.
Galanga (galangal)	<i>Alpinia officinarum</i> Hance.
Geranium	<i>Pelargonium</i> spp.
Ginger	<i>Zingiber officinale</i> Rosc.
Grains of paradise	<i>Amomum melegueta</i> Rosc.
Horehound (hoarhound)	<i>Marrubium vulgare</i> L.
Horseradish	<i>Armoracia lapathifolia</i> Gilib.
Hysop	<i>Hysopus officinalis</i> L.
Lavender	<i>Lavandula officinalis</i> Chaix.
Linden flowers	<i>Tilia</i> spp.
Mace	<i>Myristica fragrans</i> Houtt.

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Common name	Botanical name of plant source
Marigold, pot	<i>Calendula officinalis</i> L.
Marjoram, pot	<i>Majorana onites</i> (L.) Benth.
Marjoram, sweet	<i>Majorana hortensis</i> Moench.
Mustard, black or brown	<i>Brassica nigra</i> (L.) Koch.
Mustard, brown	<i>Brassica juncea</i> (L.) Coss.
Mustard, white or yellow	<i>Brassica hirta</i> Moench.
Nutmeg	<i>Myristica fragrans</i> Houtt.
Oregano (oregano, Mexican oregano, Mexican sage, origanum).	<i>Lippia</i> spp.
Paprika	<i>Capsicum annuum</i> L.
Parsley	<i>Petroselinum crispum</i> (Mill.) Mansf.
Pepper, black	<i>Piper nigrum</i> L.
Pepper, cayenne	<i>Capsicum frutescens</i> L. or <i>Capsicum annuum</i> L. Do.
Pepper, red	<i>Piper nigrum</i> L.
Pepper, white	<i>Mentha piperita</i> L.
Peppermint	<i>Papaver somniferum</i> L.
Poppy seed	<i>Calendula officinalis</i> L.
Pot marigold	<i>Majorana onites</i> (L.) Benth.
Pot marjoram	<i>Rosmarinus officinalis</i> L.
Rosemary	<i>Crocus sativus</i> L.
Saffron	<i>Salvia officinalis</i> L.
Sage	<i>Salvia triloba</i> L.
Sage, Greek	<i>Satureja hortensis</i> L. (<i>Satureja</i>). <i>Satureja montana</i> L. (<i>Satureja</i>).
Savory, summer	<i>Sesamum indicum</i> L.
Savory, winter	<i>Mentha spicata</i> L.
Sesame	<i>Illicium verum</i> Hook. f.
Spearmint	<i>Artemisia dracunculus</i> L.
Star anise	<i>Thymus vulgaris</i> L.
Tarragon	<i>Thymus serpyllum</i> L.
Thyme	<i>Curcuma longa</i> L.
Thyme, wild or creeping	<i>Vanilla planifolia</i> Andr. or <i>Vanilla tahitensis</i> J. W. Moore.
Turmeric	<i>Curcuma zedoaria</i> Rosc.
Vanilla	
Zedoary	

[42 FR 14640, Mar. 15, 1977, as amended at 43 FR 3705, Jan. 27, 1978; 44 FR 3963, Jan. 19, 1979; 50 FR 21044, May 22, 1985; 61 FR 14246, Apr. 1, 1996]

§ 182.20 Essential oils, oleoresins (solvent-free), and natural extractives (including distillates).

Essential oils, oleoresins (solvent-free), and natural extractives (includ-

ing distillates) that are generally recognized as safe for their intended use, within the meaning of section 409 of the Act, are as follows:

Common name	Botanical name of plant source
Alfalfa	<i>Medicago sativa</i> L.
Allspice	<i>Pimenta officinalis</i> Lindl.
Almond, bitter (free from prussic acid)	<i>Prunus amygdalus</i> Batsch, <i>Prunus armeniaca</i> L., or <i>Prunus persica</i> (L.) Batsch.
Ambrette (seed)	<i>Hibiscus moschatus</i> Moench.
Angelica root	<i>Angelica archangelica</i> L. Do.
Angelica seed	Do.
Angelica stem	<i>Galipea officinalis</i> Hancock.
Angostura (cusparia bark)	<i>Pimpinella anisum</i> L.
Anise	<i>Ferula assa-foetida</i> L. and related spp. of <i>Ferula</i> .
Asafetida	<i>Melissa officinalis</i> L.
Balm (lemon balm)	<i>Myroxylon pereirae</i> Klotzsch.
Balsam of Peru	<i>Ocimum basilicum</i> L.
Basil	<i>Laurus nobilis</i> L.
Bay leaves	<i>Pimenta racemosa</i> (Mill.) J. W. Moore.
Bay (myrcia oil)	<i>Citrus aurantium</i> L. subsp. <i>bergamia</i> Wright et Arn.
Bergamot (bergamot orange)	<i>Prunus amygdalus</i> Batsch, <i>Prunus armeniaca</i> L., or <i>Prunus persica</i> (L.) Batsch.
Bitter almond (free from prussic acid)	<i>Aniba rosaeodora</i> Ducke.
Bois de rose	<i>Theobroma cacao</i> L.
Cacao	<i>Matricaria chamomilla</i> L.
Camomile (chamomile) flowers, Hungarian	<i>Anthemis nobilis</i> L.
Camomile (chamomile) flowers, Roman or English	<i>Cananga odorata</i> Hook. f. and Thoms.